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FOREWORD

This volume contains the Subject Index, also Indexes of the Authors, the Acknowledgments and the Committee Reports of the Journal of Dairy Science, Volumes I through XX; and of the Abstracts of Volumes XIX through XX.

In its present status, the original articles and the abstracts of the Journal embrace the great majority of important publications of every branch of the dairy industry. It had been realized for some time by all interested in promoting the usefulness of the Journal to the reader, that the proper indexing, in one volume covering the first twenty Journal volumes, and from then on every ten years, would be invaluable to the student and research worker as well as to the commercial man; and that it would greatly increase the usefulness and improve the service of the Journal to the industry.

Those familiar with the intricacies of indexing scientific publications may readily visualize the magnitude of the task of assembling an index covering the first twenty volumes of the JOURNAL OF DAIRY SCIENCE, with its subjects so broken down, so cross-indexed and organized under a constellation of key words so wisely chosen, as to enable the user, regardless of whom he may be, whether student, scientist, or commercial man, to locate the information he is seeking, quickly, readily and unfailingly.

We were fortunate in securing the consent of Dr. Harold Macy to undertake this task, and we are indeed indebted to him, for the profound study he has given this enterprise and for the indefatigable energy and unselfish devotion of his efforts to see this task through to its final, successful conclusion.

The manuscript of the entire Index was submitted to the Editor and the Journal Management Committee who, with the assistance of Dr. Macy, gave careful consideration to its general set-up as well as to its details, before approval and release for publication.

It is our cherished hope that this Index of the first twenty volumes of the Journal of Dairy Science may serve its intended purpose; the purpose of enhancing the value and the usefulness of the Journal to the dairy student, to the dairy scientist and to every branch of the dairy industry.

O. F. HUNZIKER,
Chairman of Journal Management Committee.

PREFACE

All new material presented in original articles has been indexed as completely as possible and in most instances has been cross-indexed. Every paragraph of the twenty volumes has been searched for details which might be useful to anyone interested in dairying. Where an original article contains a review of literature, an outline of previously described methods or a description of equipment not used for the first time, the index, in most cases, does not cover these subjects.

Important details of abstracts, book reviews, translations, proceedings and committee reports have been indexed as completely as possible.

It is suggested that those who use the index should consult (a) the singular and plural forms, present and past tense, etc., of the key words in which they are interested, (b) the common and scientific names of plants, animals, microorganisms, etc., (c) the products as well as the processes involved and (d) related terms or titles, synonyms, antonyms, etc.

The index lists words with the spelling used by the author even though obviously misspelled.

Species names have been catalogued according to the form used by the author of the article but attempts have been made to facilitate cross references to newer, older or common designations.

The writer wishes to express his sincere appreciation for the helpful advice and cooperation of Doctor T. S. Sutton, Editor of the Journal of Dairy Science, Doctor O. F. Hunziker, Chairman of the Journal Management Committee and especially for the invaluable assistance and encouragement of his wife, Rachel C. Macy, who made possible the completion of this task.

H. MACY.

St. Paul, Minnesota,
February 3, 1942.

AUTHOR INDEX, PART I

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Contains list of authors of original papers, addresses, necrologies, and summaries of papers presented at annual meetings. It does not contain names of committee members submitting reports through the Journal or at annual meetings, nor authors of articles or books abstracted, translated or reviewed, nor authors of notes, announcements, etc. These names will appear in the Author Index, Parts II and III.

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